



POOLSIDE BAR

COCKTAILS BY THE GLASS / CARAFE

The Garden Of Eden	25/115
Mango Black Tea Infused Vodka, Lemon Sour	
Peace On Earth	25/115
Tropical Rum Punch, Pineapple, Passion Fruit Coconut, Orgeat, Lime	
Learning To Fly	25/115
Gin, Elderflower, Prosecco, Lavender, Grapefruit, Lemon	

BARTENDER SERIES

"Monz" Amour	25
Gin, Prosecco, Lemon, Raspberry	

COCKTAILS

Singapore Sling	25
Gin, Cherry Brandy, Grenadine, Pineapple, Lime	
Frozen Daiquiri	25
Rum, Sugar, Lime	
Frozen Margarita	25
Reposado Tequila, Cointreau, Lime	
Mojito	25
White or Dark Rum, Mint, Lime	
Piña Colada	25
Rum, Malibu, Pineapple, Coconut Milk	
Aperol Spritz	25
Aperol, Prosecco	
Bellini	25
Prosecco, Peach	
Cosmopolitan	25
Vodka, Cointreau, Cranberry, Lime	
Espresso Martini	25
Vodka, Kahlua, Espresso	
Mimosa	25
Champagne, Orange	
Negroni	25
Gin, Campari, Rosso	

BEERS

DRAUGHT

Tiger		
Glass 330ml....15	Pitcher 1.5L....60	Tower 3L....120

BOTTLED

Heineken, Corona, Asahi	15
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WINES BY THE GLASS / BOTTLE

Champagne – Piper-Heidsieck, Brut NV	28/126
Champagne – Moët & Chandon, Brut NV	38/180
Prosecco – Nino Franco, Valdobbiadene, Italy	27/121
Moscato d'Asti – Ca'D'Gal, Piedmont, Italy	25/112

Rosé

Grenache/Cinsault/Syrah/Rolle	
Château D'Esclans – The Pale, France	23/100

White

Grenache Blanc/Marsanne/Viognier	
Paul Jaboulet Aîné – Côtes-du-Rhône, France	23/100
Sauvignon Blanc	
Beau Mayne – Bordeaux, France	20/90

Red

Grenache/Syrah	
Paul Jaboulet Aîné – Côtes-du-Rhône, France	23/100
Cabernet/Merlot	
Beau Mayne – Bordeaux, France	20/90

WINES BY THE BOTTLE

Champagne

Drappier – Carte d'Or, Brut NV	193
Le Brun de Neuville – Blanc de Blancs, Brut NV	202

Rosé Champagne

Laurent Perrier – Brut NV	300
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White

Riesling	
Dr. Loosen – Kabinett, Mosel, Germany	116
Sauvignon Blanc	
A. Cailbourdin – Pouilly-Fumé, France	132

Chardonnay	
Joseph Pascal – Chassagne-Montrachet, France	240

Rosé

Grenache/Syrah/Cinsault	
Mirabeau – Classic, Côtes de Provence, France	112

Red

Merlot/Cabernet Franc	
Château Simard – St-Emilion, Bordeaux, France	144

Pinot Noir	
Fullerton Wines – Three Otters, Oregon, USA	140

Tempranillo	
Bodegas La Horra – Corimbo, Ribera Del Duero, Spain	140

Cabernet Sauvignon	
Wolfgang Puck – Master Lot Reserve, California, USA	140

Please inform your server for any allergy or dietary restriction
All beverages are served in polycarbonate glasses for pool safety
All prices subject to a 10% Service Charge and prevailing GST

Management reserves the right to change the Terms & Conditions without prior notice



POOLSIDE BAR

Food available daily from 12pm to 9.45pm
Last orders at 9.30pm

POOLSIDE BEVERAGES

(Add on +1 for Iced coffees/teas)

Americano, Single Espresso

Café Latte , Cappuccino

Double Espresso, Café Mocha

Hot Chocolate

Chamomile, Emperor Sencha, Earl Grey

Jasmine, Moroccan Mint, English Breakfast

Coke, Coke Light / Zero, Ginger Ale, Sprite

Red Bull

Evian Sparkling Water 330ml

Voss Still / San Pellegrino Sparkling 500ml

CHILLED JUICES

Orange , Apple , Cranberry , Lime,

Pineapple , Grapefruit

FRESHLY SQUEEZED JUICES

Orange, Green Apple, Watermelon

YOUNG COCONUT

FRESH FRUIT SMOOTHIES

Green Apple

Honey Pineapple

Avocado

Banana

Berries

FLAVORED ICED TEAS

Lemon or Lychee

MOCKTAILS

Cracklin' Rosie

Raspberries, Rose, Lychee, Cranberry

Double Happiness

Pineapple, Passion Fruit, Coconut, Orgeat, Lime

Without Consequence

Lychee, Grapefruit, Elderflower, Lime

SALADS (Add on Chicken+5, Add on Prawn+15)

Caesar Salad

5 Hearts of Romaine, Creamy Garlic Dressing, Anchovies,
7 Hard Boil Egg, Cherry Tomato, Croutons, Parmigiano-Reggiano

Mediterranean Salad

7 Hearts of Romaine, Cucumber, Dill, Bell Peppers, Cherry
7 Tomato, Falafel Crouton, Mesclun, Feta Cheese, Grilled Onion, Black Olives, French beans, Greek Dressing

Farmer's Market Fruit Salad Bowl

5 Seasonal Tropical Fruits, Passion Fruit Syrup

SUSHI ROLLS

Tempura Shrimp Sushi Roll

9 Cucumber, Avocado, Chili Aioli

Octopus Sushi Roll

8 Cucumber, Bonito Flakes, Sweet Soy

Vegetable Sushi Roll

12 Cucumber, Avocado, Asparagus

BURGERS, SANDWICHES & BITES

All Burgers and Sandwiches are served with French Fries

Grilled Angus Beef Burger

10 American Cheese, Lettuce, Tomato, Pickles, Chili Aioli

Honey Miso Broiled Ora King Salmon

15 Hijiki Rice, House Made Japanese Pickles, Ikura,

15 Wasabi, Chives, Sesame

"Falafel" Burger

15 Harissa Aioli, Tzatziki, Feta Cheese, Cucumber

Club Sandwich

18 Smoked Turkey, Ham, Bacon, Gruyère Cheese

Grilled Ham & Cheese

8 Toasted Sourdough, Gruyère Cheese, Parisian Ham

Chicken Wings with Fries

15 Grilled Three Cheese Sandwich

Grilled Three Cheese Sandwich

Toasted Sourdough, Gruyère, Mozzarella, White Cheddar

French Fries

15 Flavored Yogurt with Granola

Flavored Yogurt with Granola

Tyrrells Potato Chips

15 Cheddar, Sweet Chili, or Black Pepper

DESSERTS

Chocolate Chip Cookies

15 Momolato Ice Cream

Momolato Ice Cream

French Vanilla Bean, Sicilian Pistachio,

Triple Chocolate or Miso Strawberry

Vegetarian

Contains Pork

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